**Seafood Stuffed Poblano Peppers (for 2)**

## INGREDIENTS

 2 Poblano Peppers (roasted and peeled)

 Stuffing:

1/4 cup finely chopped celery
1/4 cup finely chopped onion
1 tbs chopped garlic
1/4 shredded cheese (any white cheese)
1/4 cup bread crumbs or crushed herb dressing
1 egg slightly beaten
2 tbs mayonnaise
1 small can chopped chiles (optional)

 Seafood:

1 med-size piece of white fish, cut in bite-size pieces

1/2 cup shrimp (medium, cut in bite size pieces
1/2 cup bay scallops (small size)
1/2 cup chopped imitation crab or crab of choice

Seasonings

1 tsp Creole seasoning
salt and pepper to taste

 Topping:

1/4 cup bread crumbs
2 tbs melted butter, margarine or olive oil
2 tbs parmesan cheese

## DIRECTIONS

1. Preheat oven at 350 degrees. Prepare an 8-inch pan using a cooking spray.

2. Saute celery, onion, and garlic until tender, let cool. In a medium bowl, combine seafood, bread crumbs, egg, cheese, mayonnaise and seasonings.

3. Add the sautéed vegetables. Mix well.

4. In a small bowl combine topping ingredients.

5. After roasting the poblano peppers, peeling and seeding them, cut open and stuff equally with the seafood mixture. Top peppers with bread crumb topping. Place stuffed peppers in pan and bake for 35 to 40 minutes or until topping is browned.

Serve and enjoy!